



Domaine J.L. Chave

2018 l'Ermitage Blanc

Rhône, France

May 2020

reviewed by Josh Raynolds

Tasted in components. #1) Rocoules Haut: A touch of iodine, smoky, mineral-accented orchard and pit fruits on the nose and palate. Chewy and precise, with no excess fat and a building mineral flourish. #2) Rocoules mid-slope: Taut and energetic in style, showing very good depth to its juicy Anjou pear, yellow apple and honeysuckle flavors. Plays richness off of energy with a steady hand. #3) Rocoules Bas: Nectarine, honey and floral qualities are sharpened by a suggestion of orange zest. Weighty yet precise, with a jolt of minerality adding back-end grip. #4) Peleat: Lively and precise, offering intense citrus, orchard fruit flavors, building iodine and smoky mineral nuances. Very long and tight, with a sexy floral nuance emerging steadily. #5) Peleat old vines: Deeply perfumed pear nectar and orange marmalade qualities on the nose and palate. Becomes livelier with a bit of air and shows fine delineation on the back half. These vines are at least 120 years old, Jean-Louis Chave told me. #6) Ermite: Emphatically mineral and precise on the nose, displaying vibrant Meyer lemon, white peach and floral qualities and a strong mineral overtone. Chewy and tightly wound, with superb depth, serious closing energy and repeating florality. (96-97 points)

